

# Linguine with Chicken and Walnut Sauce

2 tablespoons olive oil  
1/2 smoked chicken, skinned and shredded  
2 large shallots, chopped  
1/2 teaspoon ground nutmeg  
1/4 teaspoon cayenne pepper  
1/4 cup dry white wine  
2/3 cup whipping cream  
1/2 cup canned low-salt chicken broth  
1 pound linguine  
2/3 cup chopped toasted walnuts  
1/2 cup frozen peas  
1/3 cup grated Parmesan cheese

Heat oil in heavy large skillet over high heat. Add chicken to skillet and sauté until light brown and warmed through, about 5 minutes. Add shallots, nutmeg and cayenne to skillet and sauté until shallots begin to soften, about 3 minutes. Add wine, cream and broth and cook until reduced and thickened to sauce consistency, about 6 minutes. While sauce is reducing, fill a 6- to 7-quart kettle three fourths full with salted water and bring to a boil. Stir in linguine and cook until just tender, about 10 minutes. Reserve 1 cup pasta cooking water and drain linguine well in a colander.

Mix linguine, walnuts and peas into sauce. Toss until heated through. Season to taste with salt and pepper. Transfer pasta to bowl. Sprinkle with cheese and serve.

Serves 4